

The logo for IDA Export features the text "IDA EXPORT" in a bold, blue, sans-serif font. A small blue circle containing the letters "MF" is positioned above the letter "i". The word "EXPORT" is stylized with a thick blue line that runs horizontally beneath the letters "X", "P", "O", and "R", and then angles upwards to the right, ending under the letter "T".

IDA EXPORT

Who Are We ?

IDA MF has managed to differentiate itself from its competitors by taking many responsibilities in Turkey's "Food and Agriculture" export breakthrough during its journey of nearly 10 years from 2013 to the present, and has always been the pioneer of firsts.

Our company, which strives to do the best for quality and service; It started its commercial activities as Ida MF Food. While introducing our brand to new consumers; Our biggest goal is to ensure that our products, which we dry without compromising our quality, are sustainable. Our seasonal collected products are dehydrated by using developed technological systems and presented to you. **Preservatives and additives does not exist in our products.** We are aware of natural drying methods have the multiplicity of risks and the related methods are not convenient. Therefore from harvest to drying, we are working hard to offer dried food products, suitable for the satisfaction of our customers, in every process from packaging to consumption.

Mission

Our mission is to create high quality, innovative and different products in area of dried fruits and vegetables and to bring these products together with consumers all over the world and to be the most admired and preferred brand in the sector that customers will consume with pleasure.

Vision

Our vision is to respect the consumer, our employees and our business partners by adopting honest service as a principle, we do not compromise on quality and health. In addition, meeting the expectations of the consumers with its wide product range at the highest level and thanks to our innovative and forward investments in the dried fruits and vegetables industry, to maintain customer satisfaction and trust for centuries and to grow it constantly.

Our Products

- Dried Vegetables
- Dried Fruits
- Legumes

You eat more than you think



TOMATO

Tomatoes, suitable for drying, are selected and the humidity rate of 94-95% is reduced with hygienic drying and production systems.

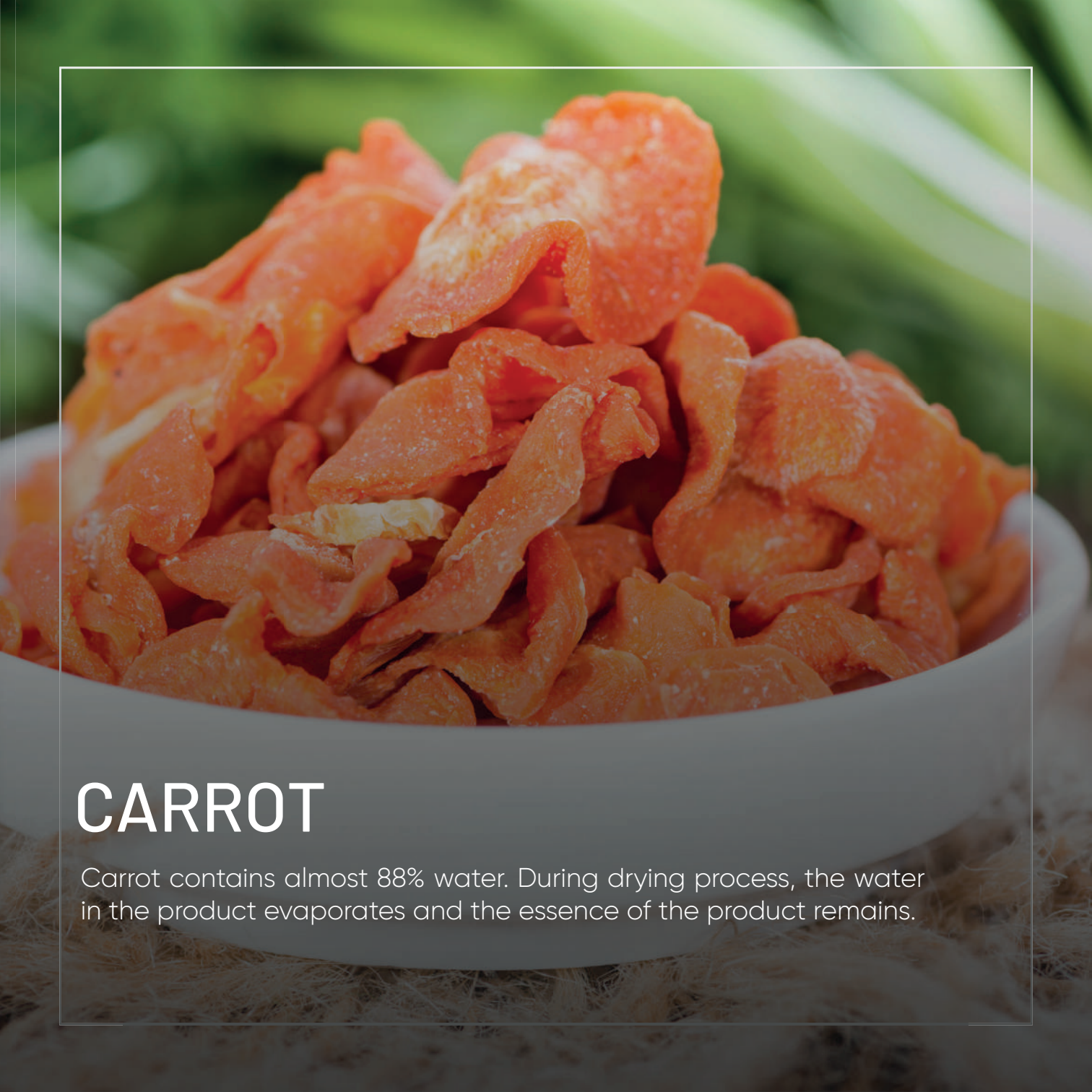


A photograph of six dried red Capia peppers hanging from a light-colored string against a dark, textured background. The peppers are elongated and wrinkled, with a vibrant red color. Their stems are dried and brown. The lighting highlights the texture of the dried skin.

CAPIA PEPPER

Capia pepper contains approximately 90-92% water. During drying process, the water in the product evaporates and the essence of the product remains.





CARROT

Carrot contains almost 88% water. During drying process, the water in the product evaporates and the essence of the product remains.



A close-up photograph of a rustic wooden mortar and pestle. The mortar is filled with finely chopped, dried leek pieces, which are a pale green color. The pestle, made of light-colored wood, is positioned diagonally across the mortar. The background is a dark, textured surface.

LEEK

Before dehydrating, fresh leeks contains about 90-92% water. With drying technology, the water rate in the product is reduced to a very low value



A top-down view of a white bowl filled with fresh, vibrant green spinach leaves. The leaves are slightly wilted and have a natural, irregular shape. The bowl is set against a dark green background.

SPINACH

Spinach vegetables, suitable for drying, are selected and the humidity rate of 91-92% is reduced with hygienic drying and production systems



A top-down view of a white ceramic bowl filled with dried broccoli florets. The florets are a mix of dark green and yellowish-brown, indicating they have been dehydrated. The bowl is set against a light-colored, textured background.

BROCCOLI

Broccoli contains almost 90-92% water. During drying process, the water in the product evaporates and the essence of the product remains





MUSHROOM

Mushroom, suitable for drying, are selected and the humidity rate of 91-93% is reduced with hygienic drying and production systems

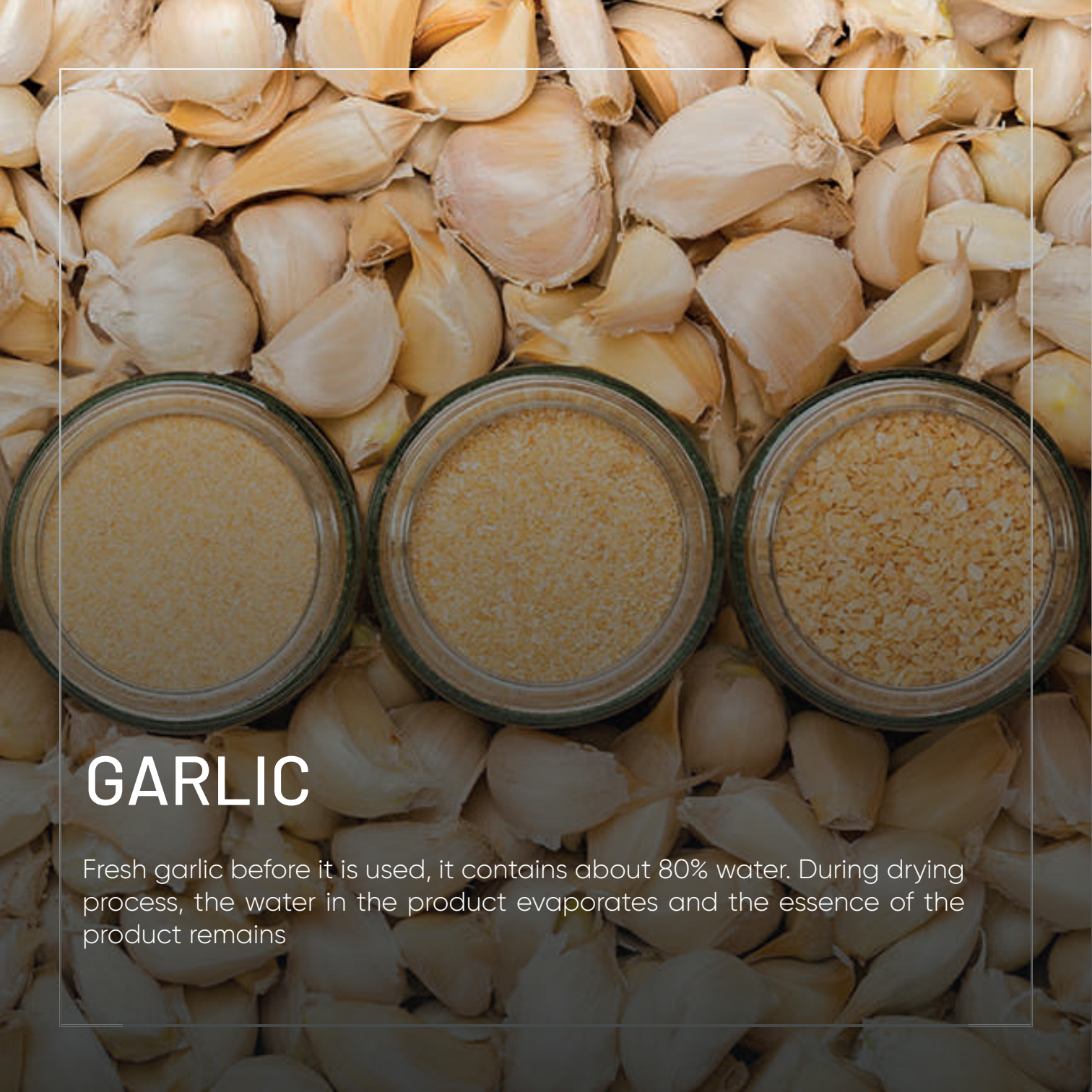


A glass bowl filled with shredded white onions, with whole red onions visible in the background.

ONION

Fresh onion before it is used, it contains about 91% water. Throughout drying process, the water in the product evaporates and the essence of the product remains.





GARLIC

Fresh garlic before it is used, it contains about 80% water. During drying process, the water in the product evaporates and the essence of the product remains





BEET

Dried beet is obtained after drying and grinding. It contains approximately 90% water. Throughout drying process, the water in the product evaporates and the essence of the product remains





CELERY

Celery contains almost 93-95% water. During drying process, the water in the product evaporates and the essence of the product remains





DILL

Dried dill is the dried form of fresh dill. Dill contains about 70-80% water. During drying process, the water in the product evaporates and the essence of the product remains





PARSLEY

Fresh parsley contains about 83-88% water. Throughout drying process, the water in the product evaporates and the essence of the product remain





VEGETABLE MIX

Vegetable mix is a mixture product obtained by mixing dried vegetable pieces in certain proportions. The products might include; dried tomatoes, leeks, carrots, parsley, onion, capia pepper. Besides, the product content may change according to the season





STRAWBERRY

Strawberry contains about 90-92% water. During drying process, the water in the product evaporates and the essence of the product remains.





APPLE

Dried apple is the dried form of fresh apple. Apple contains almost 88% water. Throughout drying process, the water in the product evaporates and the essence of the product remains



The background of the entire image is a close-up, high-resolution photograph of numerous dried orange slices. The slices are arranged in a dense, overlapping pattern, filling the frame. They have a warm, golden-brown color and a visible, intricate texture of the dried pulp and rind. A thin, white rectangular border is superimposed over the image, framing the text area.

ORANGE

Orange contains approximately 88% water. During drying process, the water in the product evaporates and the essence of the product remains



A top-down view of a white ceramic plate filled with numerous dried lemon slices. The slices are arranged in a somewhat circular pattern, overlapping each other. They have a golden-brown, slightly translucent appearance, showing the internal structure of the lemon segments and the central pith. The lighting is soft, highlighting the texture of the dried fruit.

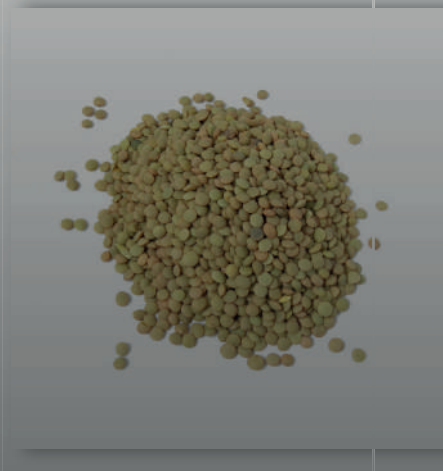
LEMON

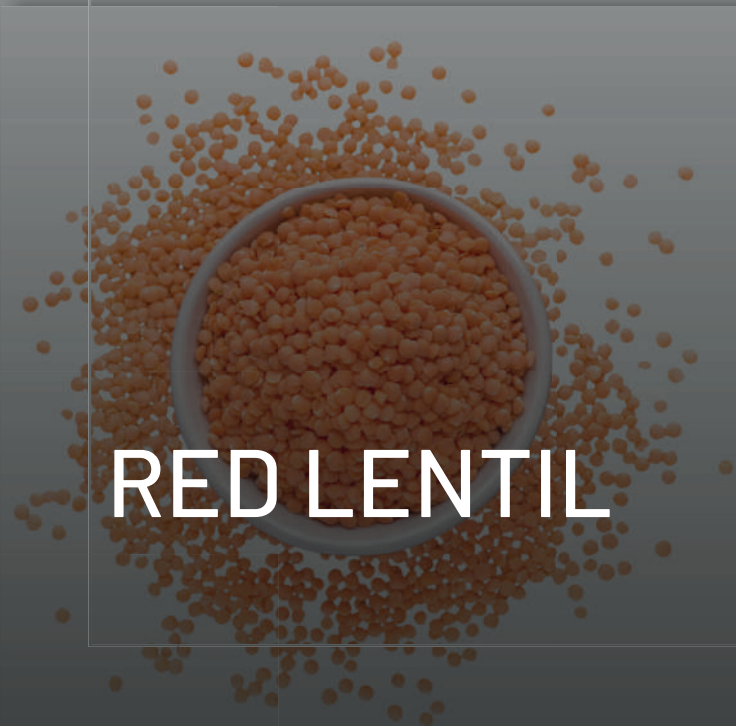
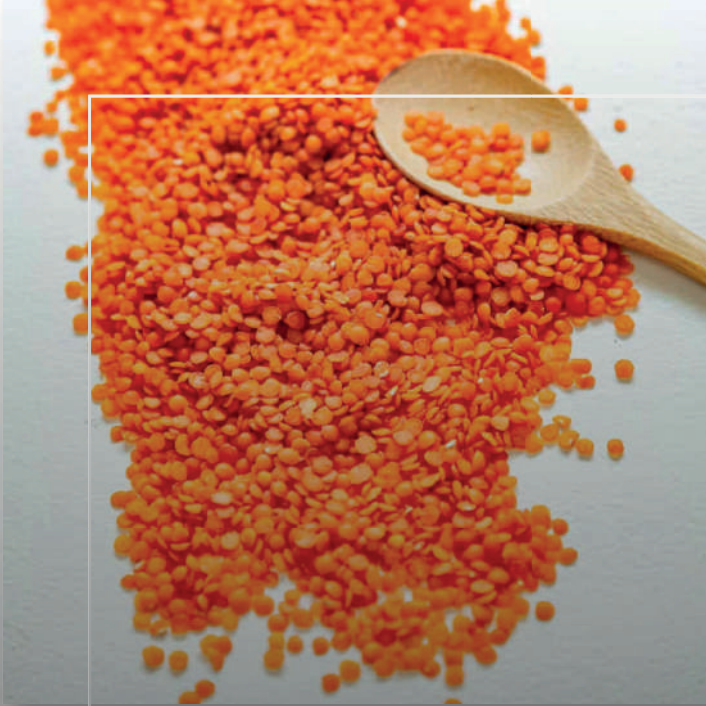
Dried lemon is the dried form of fresh lemon. Lemon contains almost 88% water. During drying process, the water in the product evaporates and the essence of the product remains





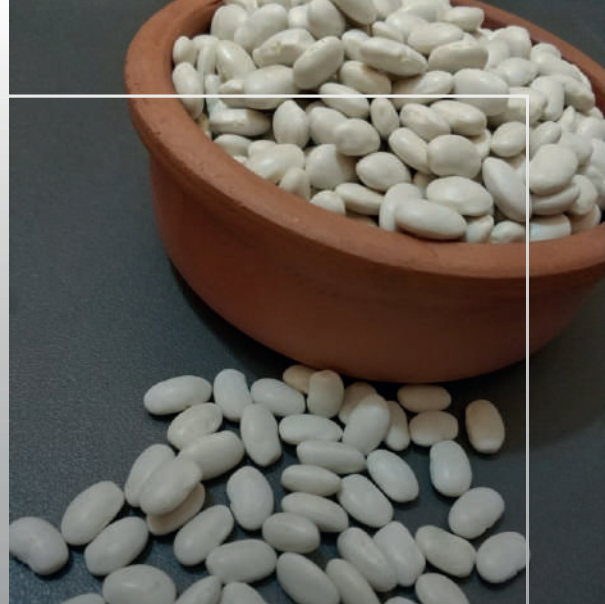
GREEN LENTIL





RED LENTIL





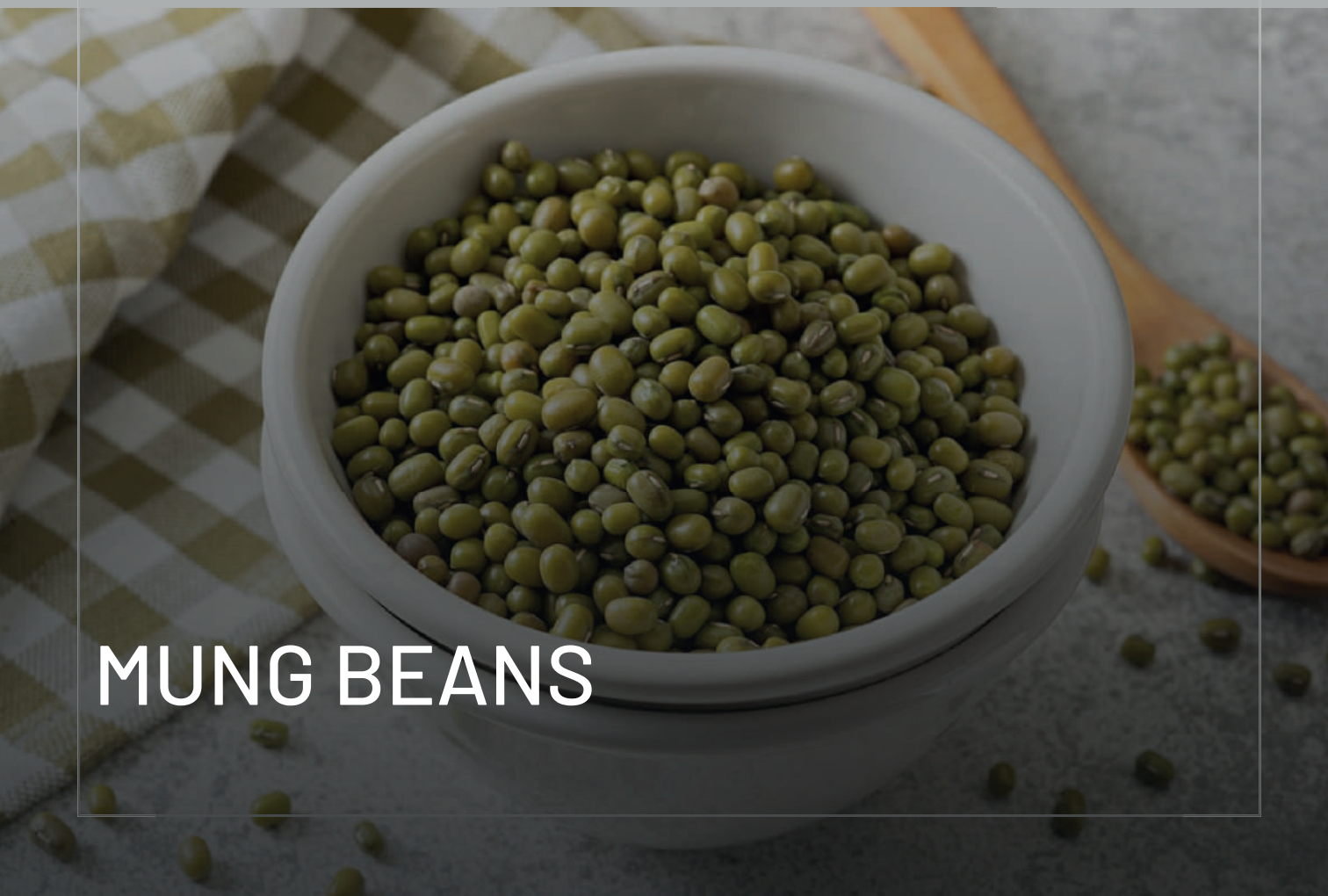
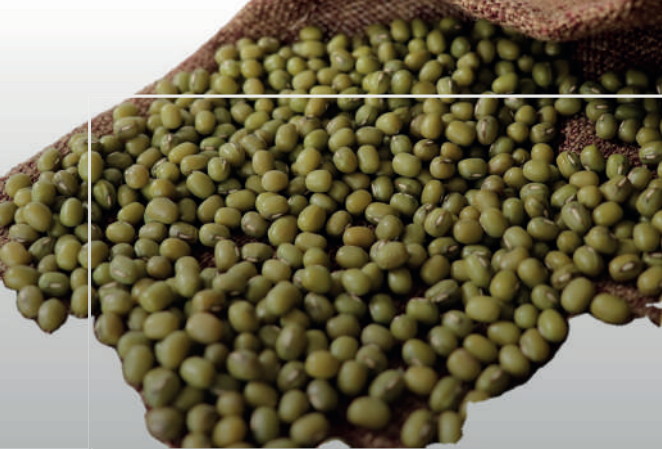
WHITE BEANS



CHICKPEAS



COWPEAS



MUNG BEANS





BASMATI RICE



BALDO RICE



BULGUR



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and *do our job with love!*

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